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Burmese AP4

almost always cleaned by hand, the shoulder fins and the tail being also removed. They are then thoroughly rubbed with salt and tightly packed in bamboo baskets, each of which is well weighted down. They are thus left for from twelve to twenty-four hours, the superfluous juices of the fish straining out at the bottom. Then they are cautiously taken out one by one, well rubbed with salt again, and laid out on a mat in the sun to dry. On the second day they are equally carefully packed away in huge earthenware jars with abundance of salt between the layers of fish. These jars are then put away—no easy matter with some of them, which might have served to conceal the forty thieves of the *Arabian Nights*—in as shady and cool a place as can be found. Gradually the liquid rises to the surface and evaporates by degrees, leaving a layer of solid salt on the top. Sometimes this fish-brine becomes alive with maggots, when the fish have not been sufficiently pressed, or have not had enough sun. When this occurs the liquid is drawn off the top and more salt is added, but in no case are any of the fish rejected. Usually the fish are ready for the market in a month's time, and will keep as long as may be wanted. They are eaten roasted, or fried somewhat in the same way as the "Bombay ducks," well known to the Anglo-Indian gourmand; sometimes also they are made into curries, the cook taking as great care as the manufacturer to keep them quite whole. The salt used is in many places, such, for example, as the Angyi township, made on the spot. The soil there is strongly impregnated with salt. Water is run through it after the ground has been ploughed. The water is then collected in a tank, whence it is taken to pots, placed over furnaces, and evaporated to dryness, and the salt obtained is piled on sloping boards so that the bittern may run off.

A specially esteemed variety of the ngapi gaung is that called the nga-tha-lauk, after the fish of the same name, the hilsa, or "Indian salmon," which would be perfect, were it not supplied with bones all through its body, seemingly utterly irresponsible and unconnected with the spine. This handsome fish, silvery, shot with purple and gold, is not scaled, nor are the head, tail, or any of the fins removed.